



February 1, 2023

CHEF'S TASTING MENU

full table participation required

\$105 per person for 5 courses | \$55 optional wine pairings

- please choose one dish from each of the below courses -

à la carte dining from this menu may be offered, please see your server for availability

amuse BOUCHE

canapé
chef's whim

*Collet, Brut, à Ay
Champagne, France, NV*

first COURSE

grilled secreto iberico pork
blackberry-pearl onion chutney, grilled
radicchio, espellete crema, pickled
mustard seed

*Chevalier de la Cree, Knights Templar Cuvee,
Cote de Beaune, France, 2018*

OR

ahi tuna and hamachi duo

temari, smashed avocado, blood orange
relish, furikake, rice crisp

*Dr. Loosen, Blue Slate, Riesling
Mosel, Germany, 2021*

optional SUPPLEMENTS

\$30 supplement
pan-seared hudson valley foie gras*
chef's whim

*Clos Dady, Sauternes
Sauternes, France, 2015*

AND/OR

\$72 supplement

japanese A5 wagyu ribeye*
chef's whim

*Adaptation, Cabernet Sauvignon
Napa Valley, California, 2018*

second COURSE

piquillo-tomato bisque
chili flake crostini, fried pork
belly, basil crema, spiced pepitas

*Clos des Quatre Vents, Fleurie
Beaujolais, France, 2019*

OR

roasted brussels sprouts salad

mixed greens, shaved kohlrabi, bourbon
cheddar, forelle pear, brown butter crisps

*Craggy Range, Te Muna, Sauvignon Blanc
Martinborough, New Zealand, 2018*

main COURSE

high plains black angus hanger steak*
parmesan polenta, haricots verts, roasted
cippolinis, oyster mushrooms, citrus
demi-glace

*Kendall-Jackson Estate, Cabernet Sauvignon
Alexander Valley, California, 2016*

OR

crisp-skin branzini

olive oil-crushed potatoes, blistered cherry
tomatoes, sautéed spinach, caramelized onions,
olive-tomato beurre rouge

*Graham Family, Domaine Della, Pinot Noir
Russian River Valley, California, 2018*

dessert COURSE

lemon napoleon
limoncello mousse, fresh berries,
lavender-honey ice cream

*Airfield Estates, Late Harvest Riesling
Yakima Valley, Washington, 2019*

OR

chocolate brownie

black pepper ice cream, espresso ganache,
candied walnut, strawberry tartare

*Taylor Fladgate, 20-Year-Old Tawny Port
Duoro, Portugal, NV*

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

À LA CARTE

first COURSES

pan-seared hudson valley 30

foie gras*

fried belgian waffle, bourbon-maple
gastrique, poached apricots, marcona
almonds

house-smoked toro belly* 20

crispy rice ball, seaweed salad, yuzu
tobiko, miso aioli, soy glaze, furikake

burrata 16

grilled local sourdough, mushroom
conserva, kale pesto, pine nuts, aged
balsamic

roasted beet salad 16

mixed greens, chèvre, pistachios,
orange supremes, beet vinaigrette

maine lobster bisque 18

poached lobster, smoked paprika
oil, chives

pan-seared chilean sea bass 52

olive oil-crushed potatoes, blistered
cherry tomatoes, sautéed spinach,
caramelized onions, herb beurre blanc

seared new england sea scallops* 45

blackening spice, israeli couscous, grilled
pineapple, bacon, chili-garlic broccolini,
peruvian pearl peppers, citrus beurre blanc

crisp skin maple leaf farms 32

duck breast*

toasted farro, duck confit, charred
broccolini, kohlrabi slaw, tarragon,
foie emulsion

grilled spanish octopus 18

fingerling potatoes, haricots verts,
romesco, herb gremolata

ricotta cheese gnudi 17

winter squash, seared brussels sprouts,
sage-brown butter, parmesan-reggiano

sautéed lump crab cakes 25

cucumber-radish slaw, spicy remoulade

bison tartare* 16

coddled egg yolk, arugula, capers, preserved
lemon, dijonnaise, potato gaufrettes

caesar salad 16

romaine hearts, cherry tomatoes, croutons,
parmigiano-reggiano, white anchovy

"cappuccino" of mushroom soup 17

truffle froth, mushroom powder,
savory thyme-truffle biscotti

creekstone farms ribeye center-cut* 40

whipped potatoes, haricots verts, roasted
shallots, sautéed crown farms mushrooms, red
wine demi-glace

great range bison new york strip* 40

parisienne gnocchi, roasted carrots, seared
brussels sprouts, charred leeks, smoked
shallot jus

superior farms rack of lamb* 62

green lentil daal, artichoke hearts,
roasted delicata squash, radicchio salad,
mint gremolata

22% gratuity will be added to all parties of five or more.

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